Food Service Supervisor/Manager Certification Course

Topic 1.9:
FACILITY, EQUIPMENT, CLEANING AND SANITIZING

Developed by: NEPMU-2, Norfolk, VA

Course Number B-322-2101

ENABLING OBJECTIVES

- 1.39 DESCRIBE the 6 steps of the warewashing process
- 1.40 IDENTIFY proper procedures to use when washing food service utensils and equipment by the manual warewashing process
- 1.41 EXPLAIN proper procedures to use when washing food service utensils and equipment by automatic warewashing machine process

ENABLING OBJECTIVES

- 1.42 DESCRIBE proper maintenance and cleaning procedures for automatic warewashing machines
- 1.43 IDENTIFY procedures required to clean and sanitize equipment that must be cleaned-in-place
- 1.44 EXPLAIN proper procedures to be employed in cleaning the general facility
- 1.45 DESCRIBE the proper methods to store cleaning supplies

WAREWASHING PROCESS

- Sorting
  - Separate dishware and utensils by type
  - Rack items to allow contact to all surfaces and to drain
  - Flatware placed in cylindrical containers, food contact surface up, no more than 15 items
  - Segregate broken or damaged items

WAREWASHING PROCESS

- Scrape/Preflush
  - Remove gross food particles from dishware
  - Prior to placing into machine
  - Steel wool is prohibited
- Wash
  - To remove remaining food residue
  - For manual washing, clean the least dirty items first

WAREWASHING PROCESS

- Rinse
  - To remove detergent solution and food loosened by washing
- Sanitize
  - Eliminates microorganisms
  - Hot water at 171ºF for manual, 165ºF for single tank stationary and 180ºF for other machines
  - With chemical sanitizers, check concentration with test strips

WAREWASHING PROCESS

- Air Dry/Storage
  - Items must be thoroughly dry before stacking and storage
  - If cleaned at proper temperature, items will dry quickly
  - Do not towel dry
  - Store in a clean, dry area away from contamination
  - Do not store dishware in a space with a SOMAT grinder

THREE SINK METHOD EQUIPMENT

- 2 or 3 compartment sink
- Booster heater
- Thermometers/gauges
- Dip and drain baskets
- Approved brushes
- Approved hand warewashing compounds
- Arm length rubber gloves
- Rubber aprons
- Sanitizing agents

THREE SINK METHOD

- Wash
  - Temperature not less than 110ºF
  - Change water frequently
- Rinse
  - Clear water to remove detergent and food
  - Change water frequently

THREE SINK METHOD

- Sanitize
  - Hot water 171ºF for 30 seconds
  - Chemical: use test papers
    - Chlorine- 100ppm for 10 seconds
    - Iodine, minimum temperature 75ºF, 12.5-25ppm for 30 seconds
    - Navy food service disinfectant
    - Quaternary ammonia- minimum temperature 75ºF, concentration specified by manufacturer, contact for 30 seconds

THREE SINK METHOD

WASH

110F

THERMOMETER

RINSE

CHANGE WATER FREQUENTLY

THERMOMETER

SANITIZE

EITHER CHEMICAL METHOD OR

171F

THERMOMETER

BOOSTER HEATER

TWO SINK METHOD

- Must have all stages of cleaning process:
  - wash
  - rinse
  - sanitize
- Clean sinks prior to final sanitizing process
- Then, three sink method procedure followed

AUTOMATIC WAREWASHING EQUIPMENT

- Single tank stationary rack
  - Wardroom, CPO mess
  - Wash, follow manufacturer's instructions, 165ºF, cycle runs 1.5-2 minutes
  - Dwell cycle instead of rinse
  - Sanitizing rinse at 165-194ºF, 15-25 psi

AUTOMATIC WAREWASHING EQUIPMENT

- Single tank conveyor
  - Wash 160ºF
  - Dwell cycle
  - Sanitizing rinse 165-194ºF for manufacturer specified time period

AUTOMATIC WAREWASHING EQUIPMENT

- Single tank chemical sanitizing
  - Wash at 120ºF
  - Dwell cycle
  - Sanitizing rinse at 120ºF with 100 ppm chlorine, replace as needed

AUTOMATIC WAREWASHING EQUIPMENT

- Multiple tank conveyor
  - Main scullery
  - Individual utensil racks can be used, or utensils placed directly on conveyor
  - May have prewash
  - Follow manufacturer's instructions for wash conveyor speed, run at 150ºF
  - Power rinse, 160-180ºF
  - Sanitizing rinse, 180-194ºF at 15-25 psi

AUTOMATIC WAREWASHING EQUIPMENT

- Cleaning procedures
  - Clean before use, throughout day, or at least every 24 hours
  - Disassemble upper and lower wash and rinse spray arms to clean
  - Remove and clean trays, strainers, and curtains
  - Clean interior and exterior
  - Descale as needed

AUTOMATIC WAREWASHING EQUIPMENT

- Maintenance procedures
  - Ensure spray patterns are complete
  - Verify thermometer temperatures monthly

CLEAN-IN-PLACE PROCEDURES

- Safety
  - Secure power, perform tag out procedures (Electrical Isolation)
  - Cleaning
  - Disassemble
  - Scrape/rough clean
  - Clean with detergent
  - Rinse with potable water
  - Sanitize with chemical solution

CLEAN-IN-PLACE PROCEDURES

- Refrigerated spaces
  - Daily spill clean up
  - Bi-weekly scrub and sanitize
  - For walk-ins, scrub surface with baking soda or borax solutions
- Steam-jacketed kettles
  - Scrub inside and outside after each use, rinse and sanitize
  - Clean strainer, draw off valve and tube

CLEAN-IN-PLACE PROCEDURES

- Meat slicer
  - Clean when switching product type or from raw to ready-to-eat, after substantial time passage, at regular intervals, at end of working day
  - Set index at zero, secure power
  - Clean blade with detergent/sanitizer

CLEAN-IN-PLACE PROCEDURES

- Soft-serve ice cream freezer
  - Drain freezer compartment and feed hopper after each use
  - Clean hopper, all internal food contact surfaces, and all exterior surfaces
  - Prior to use, sanitize surfaces
  - Use cleansers/sanitizers approved by manufacturer

CLEAN-IN-PLACE PROCEDURES

- Utensils and food-contact surfaces of equipment used in non-continuous food operations
  - Clean after each use
  - Clean prior to use if a substantial interruption has occurred

GENERAL FACILITY CLEANING

- Use dustless methods
- Use service sink to dispose of mop water
- All sponges and cleaning cloths must be washed and sanitized after each meal

GENERAL FACILITY CLEANING

- Dining tables
  - Clean using the two pan method
  - During meal: clean with mild detergent and rinse
  - After meal: Wash, rinse and sanitize with sponge or cloth
- Refuse containers
  - Empty during meal as needed and afterwards
  - Clean inside and out as needed

GENERAL FACILITY CLEANING

- Exhaust ventilation systems
  - Operate grease interceptor hoods daily
  - Clean grease hoods/filters weekly
  - Clean interior ducting semiannually
- Decks
  - Clean as necessary to remove debris and spills
  - When cleaning use warning signs to reduce potential for falls

GENERAL FACILITY CLEANING

- Proper storage of cleaning supplies
  - Store in an orderly manner
  - Store chemicals in original containers or with proper label
  - Store away from food, equipment, utensils or linens
  - Space should have adequate ventilation

SUMMARY

- General warewashing
- Manual warewashing
- Automatic machine warewashing
- Clean-in-place
  - Refrigerated spaces
  - Steam-jacketed kettles
  - Meat slicers
  - Soft serve ice cream freezer
- General facility cleaning